

Amendments to the Claims

1. (Currently amended) A process for producing ~~processed~~ dry β -conglycinin protein which comprises heating a solution or paste containing 5 to 20% of β -conglycinin protein whose β -conglycinin content is 40% by weight or more in the protein at higher than 75°C but lower than 160°C under acidic conditions of pH 3.5 to 6.0, and then drying the solution or paste.
2. (Previously presented) The process according to claim 1, wherein the acidic conditions are those at pH 4.0 to 5.6.
3. (Cancelled)
4. (Previously presented) β -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to claim 1.
5. (Original) A food comprising β -conglycinin protein according to claim 4.
6. (Previously presented) β -Conglycinin protein having solubility of 70% or less in a neutral solution which is obtained by the process according to claim 2.
7. (Cancelled)
8. (Previously presented) A food comprising β -conglycinin protein according to claim 6.
9. (Cancelled)
10. (Previously presented) The process according to claim 1, wherein the drying is carried out after neutralization and sterilization.